

DUEL BERRY SLUSH

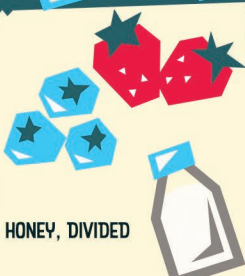
INGREDIENTS

- 1 CUP ICE, DIVIDED
- 1 CUP MILK, DIVIDED
- 1/2 CUP BLUEBERRIES
- 1/2 CUP STRAWBERRIES
- 2 TEASPOONS SUGAR OR HONEY, DIVIDED


DIRECTIONS

- 1.) BLEND BLUEBERRIES, 1/2 CUP MILK, 1/2 CUP ICE, AND 1 TEASPOON SUGAR OR HONEY UNTIL SMOOTH.
- 2.) POUR INTO BOTTOM OF GLASS.
- 3.) BLEND STRAWBERRIES, 1/2 CUP MILK, 1/2 CUP ICE, AND 1 TEASPOON SUGAR OR HONEY UNTIL SMOOTH.
- 4.) CAREFULLY POUR INTO TOP OF GLASS TO CREATE TWO LAYERS, THEN GENTLY SWIRL LAYERS WITH A SPOON.

IF YOU'RE DRINKING FROM AN OPAQUE GLASS—LIKE GEEKI TIKIS—OR DON'T CARE ABOUT SWIRLED COLORS, YOU CAN BLEND EVERYTHING TOGETHER AT ONCE.



FUN COM




CARBONITE CHOCOLATE COFFEE

INGREDIENTS

- 1 CUP ICE
- 1/2 CUP STRONG COFFEE
- 1/2 CUP MILK
- 2 OUNCES SEMI-SWEET OR MILK CHOCOLATE CHIPS, CHOPPED
- 2 TEASPOONS CHOCOLATE SYRUP
- WHIPPED CREAM (OPTIONAL)
- CARAMEL SAUCE (OPTIONAL)

DIRECTIONS

- 1.) BREW STRONG COFFEE AND CHILL.
- 2.) BLEND ICE, COFFEE, AND MILK UNTIL SMOOTH.
- 3.) STIR IN CHOPPED CHOCOLATE CHIPS AND CHOCOLATE SYRUP.
- 4.) OPTIONAL: TOP WITH WHIPPED CREAM AND CARAMEL SAUCE.



FUN COM